



REMEMBER TO #MADMACS IF WE USE YOUR PIC ON SOCIAL MEDIA, YOU'LL RECEIVE A FREE APP ON US AND ALL THE CRED OF COURSE



## mac'N bY tHe bAY \$16.<sup>50</sup>

Bay Scallops, Shrimp, and clams with Parmesan, White Cheddar, Gruyère and Fontina infused with white wine, roasted garlic topped with Parmesan and Panko crust!!!



## 6<sup>0Z</sup> fiLet \$26.<sup>00</sup>

w/ port wine demi & sautéed asparagus over garlic mash w/ crusty bread



## 14<sup>0Z</sup> sHoRt riB

\$22.<sup>00</sup> w/ port wine demi & sautéed green beans & roasted garlic mash w/ crusty bread.



## pEEl & eAt shRimP \$13.<sup>50</sup>

steamed and dusted w/ old bay





buFFaLo

sHrimp \$13.50

topped with bleu cheese crumbles.



fRench

dIp \$12.<sup>50</sup>

house roasted Angus beef; Sautéed  
beer onions & melted alpine swiss on  
an artisan hoagie roll served w/  
horse radish cream & beef Au Jus.



cHicken

PARM bites

\$12.<sup>50</sup>

Farm fresh tender chicken bites  
smothered in marinara and  
mozzarella w/ fresh basil



fiSh & cHiPs

12.<sup>00</sup>

Beer Batter tilapia over fries w/  
house made tarter & malt  
vinegar.





## cOLD rOaSt bEEf sAmMie

\$12.50

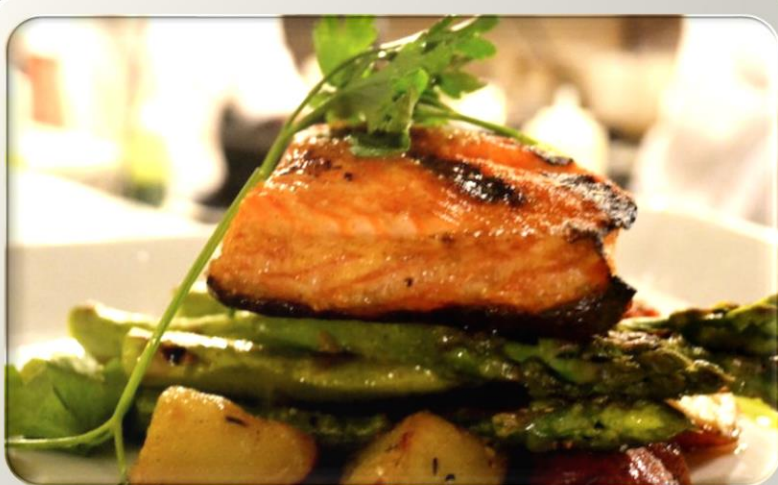
With cheddar, lettuce, tomato,  
and our horseradish crema on  
marble rye



## turKey

cLuB \$12

Fresh roasted turkey, bacon aioli  
lettuce tomato on wheatberry



## tHai cHiLi saLmOn \$17

Thai chili glazed Atlantic  
Salmon, served with asparagus  
over roasted potatoes.



## mm lobSteR roLL \$19

w/ homemade potato salad



HOUSE MADE ☺  
SOUPS ☺ ☺

sOup du jour \$7

Just like moms, all fresh ingredients and made with love♥ w/ focaccia crostinis



freNch onIon  
souP \$7

Fresh beef stock, 3 types of onions, White wine, brandy, French bread, thick alpine swiss

hillBilly

chiLLi \$7

a must for chilli lovers, clasic beef and blackbean chili.

topped w/ diced raw onions and sour cream w/ parm-toasted roll





# the mAcS

pasta choice – Classic -

Gluten free red lentil

Add a mm salad or

caesar 3

*make it*

*crUNch.*

TOP W/ PANKO



**siX** chEEse

mAc \$10.50

A tasty blend of American, aged white cheddar, jack, fontina, Gruyère & smoked



**fRenCh**

onIon mAc \$15

Sweet onion béchamel, button mushrooms, garlic croutons, fresh thyme, Gruyère & fontina cheese topped w/onion straws.

**caJUn**

shRimp & crAb  
\$17

Sharp cheddar & Swiss cheeses w/ generous portion of lump crab & shrimp old bay





## jAMbAlAyA

### mAc 14

Chicken, & Andouille, w/  
tomatoes, onions, peppers &  
blend of Cajun spices mixed w/  
cheddar & smoked gouda



## tuSCan

### Alfredo mAc \$14

Creamy alfredo, garlic, chicken,  
prosciutto, peas & mozzarella  
cheese w/ a parmesan & panko  
crust.

Add. Grilled Chicken \$2

Add. Grilled Shrimp \$4.50

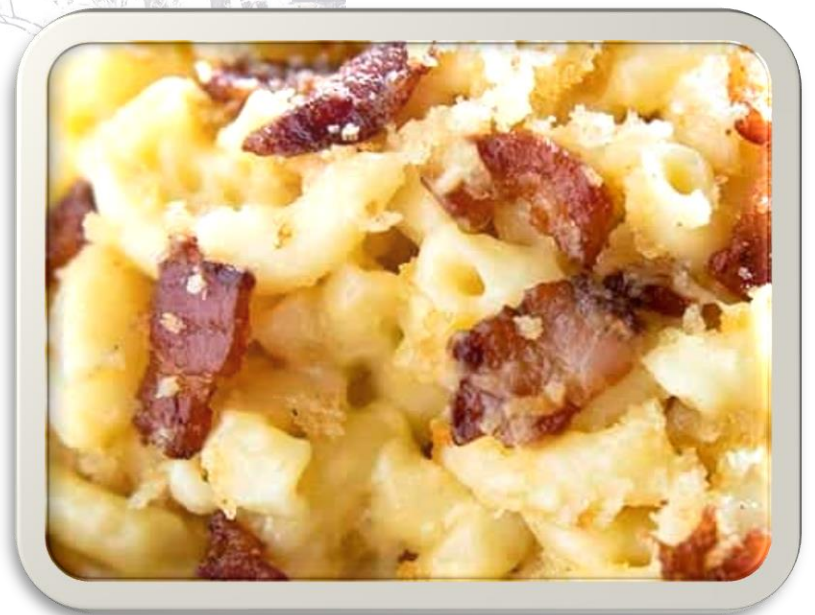


## buFFalo

### chIcKen \$14.<sup>00</sup>

Tender roasted chunks of all  
white meat Chicken, cheddar,  
Parmesan, & Swiss cheeses  
blended with our famous secret  
sauce & buffalo.

**bleu cheese** crumble  
available on request



## mAd mAc \$11.<sup>50</sup>

Our famous 6 cheese mac  
combined with thick cut bacon,  
Redneck BBQ

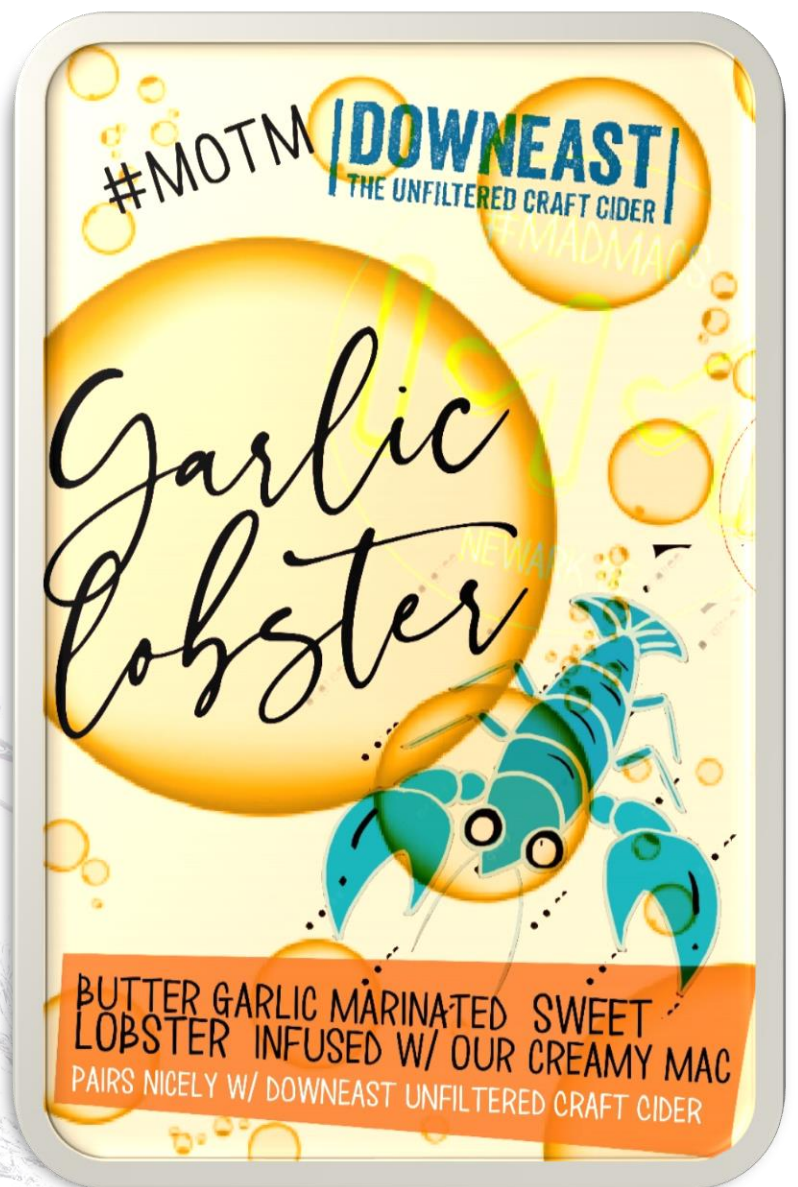




## lAsaGna Mac

14

Ricotta, mozzarella, Parmesan, mini meatballs, marinara & Italian spices. Not available w/ gluten free pasta.



gaRlic \$19.00

## loBsteR mAc

butter garlic marinate  
sweet lobster infused w/  
our creamy mac

## phiLLy chEEse stEAK mAc \$15

Thinly sliced beef, blended cheeses, homemade cheese sauce, ketchup, and sautéed onions.



# farm Fresh greens 🥗

mm saLad OR

caESar saLad

Small 4.<sup>50</sup> or large 7.<sup>50</sup>

## houSe maDe dreSSings

- |                |              |
|----------------|--------------|
| 🍴 mm           | 🍴 nEW        |
| vinaigrette    | garlic       |
| 🍴 bacon cowboy | parm         |
| ranch          | 🍴 honey      |
| 🍴 wasabi       | mustard      |
| cucumber       | 🍴 mm         |
| ranch          | balsamic     |
| 🍴 buttermilk   | 🍴 gorgonzola |
| ranch          | bleu         |



## flANK stEAK

### saLAd 13.<sup>50</sup>

Mixed baby greens, marinated flank steak, avocado, grape tomato, shaved red onion & crumbled Gorgonzola served w/ house-made balsamic and garlic crostinis



## 🍴🍴🍴 house wedGe saLad 10.50

Baby Iceberg, thick cut bacon, chopped egg, tomato, & crumbled Gorgonzola served w/ house made bleu cheese.



## roaSTed chiCKEn

## choPPed

### saLad 12.50

rotisserie chicken on a bed of mixed greens, bacon, grape tomatoes, white raisins, corn, cornbread croutons, w/ a honey-lime dressing & gorgonzola crumbles





# party sTarter \$16.00

111 buffalo  
shrimp

111 crispy  
brussels

111 walkabout  
chicken  
rolls

111 Jalapeno  
bites



## seSame Crusted Tuna

\$11.50

Served w/ a wasabi cucumber ranch & spicy plum dressing over Asian slaw.



## criSpy brUSsel spRouts \$8.75

Roasted Brussels tossed in a balsamic reduction w/ parmesan



mm

## poTsTickers \$8

Pork filled dumplings steamed & pan-fried w/an Asian inspired dipping sauce.



## Walkabout Chicken Rolls

\$11.50

- Chipotle, bacon, pulled chicken & cheddar; wrapped, fried & drizzled w/ secret sauce.



## chEEse StEak

spRing rOLLs \$13.50



Thinly sliced beef with  
sautéed onions & cheddar  
jack cheese, served w/  
sriracha ketchup



## 111 oNioN riNGs \$7

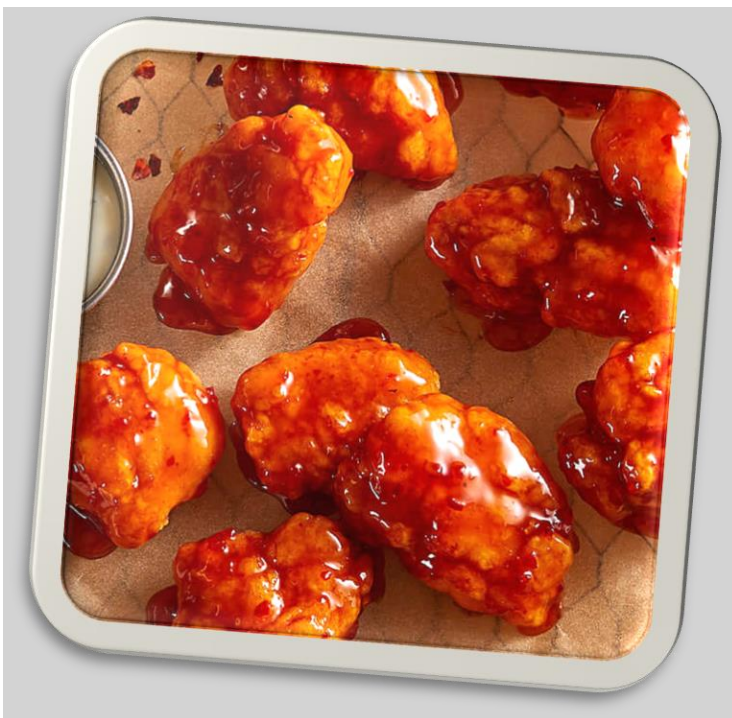
Served w/ bacon CHILI-  
horseradish DIPPING SAUCE

## 111 boneLess

## wiNGs

\$10.<sup>50</sup>

Organic chicken breast on a  
brioche, buttermilk dipped &  
seasoned. Tossed in your  
favorite sauce.





# Stuffed balls ☹️ & Bites



loaDeD

## poTaTo baLLs

\$8.<sup>50</sup>

Mashed redskin potatoes, scallions, bacon, & cheddar jack cheese, fried to perfection served w/ sour cream.

## jalApenO

bites \$8.<sup>50</sup>

Cream cheese, garlic, fresh Jalapeño, cheddar, & pulled chicken w/ cilantro lime creme.

## mAd-mAc

biTes \$8.<sup>50</sup>

Our famous mac blended w/ bacon, fried & drizzled w/ secret sauce.

# kettle chip

## Nachos ☹️

Black bean salsa, smoked Gouda & white cheddar sauce topped w/ cilantro lime crème & pickled onion



111 stEak \$15.<sup>50</sup>

teQuila liMe

chicKen \$13.<sup>50</sup>

111 JeRk chicken  
\$14.<sup>50</sup>

111 chEEse \$11.<sup>50</sup>



next  
level

# WINGS



1LB \$13<sup>75</sup>

Plump and juicy, these jumbo wings are cooked up daily; fresh & never frozen, & tossed in your favorite house made sauce:

111 Garlic Parm

111 Secret (honey  
Chipotle)

111 Spicy Garlic  
Buffalo

111 REDNECK  
Whiskey BBQ



111 Thai Chili

111 Jerk (only baked)







## TRIO of taCos

w/ lettuce, black bean  
salsa, avocado, lime-  
cilantro crème &  
pickled onions.  
Stuffed in a flour  
tortilla.



- 111 stEAK 13.<sup>50</sup>
- 111 maHi-taCos  
11.<sup>50</sup>
- 111 teQUila hoNey-  
lime chICK 11.<sup>50</sup>



# fries & spUDs

fries 4.<sup>50</sup>

Served w/ bacon cowboy Ranch

paRm truFFle

fries 5.<sup>50</sup>

oLd bay fRies  
5.<sup>50</sup>

Served with smoked Gouda & white cheddar fondue.

bArBie fRies  
5.<sup>50</sup>

inVerTed  
spud 6.<sup>50</sup>

imagine your favorite loaded baked potato chopped & tossed w/ a blend of 4 cheeses, bacon, beer onions & topped with sour cream & chives.



siGNature  
saMMies



fORk &

chiLi doG

\$8.<sup>00</sup> homemade all beef chili, cheese, & raw onion on local bakery "la bus" hot dog bun





## rEuBen \$13

Melt in your mouth corn beef, sauerkraut, house made thousand island dressing, Alpine Swiss, marble rye.

## cRab caKc

16.50 6oz crab cake all jump lump crab no filler just perfectly seasoned with a Panko crust!!! On brioche bun. Mm sauce



thAt's a **spicy**

## Meatball 11.50

House-made pork & beef meatballs, marinara roasted Italian long-hots and melted mozzarella cheese on a Le Bus artisan hoagie roll.



## caPreSe

## cHicKen 12.50

Grilled chicken breast, basil Pesto, and fresh mozzarella with Shredded lettuce tomato bruschetta on onion poppy.





Miss

## piGGy 12.<sup>50</sup>

Piled high tavern ham & house smoked maple bacon w/ melted cheddar on a pretzel roll.



## ovEr-stuFFed chEEse steAk

12.<sup>50</sup>

Sautéed onions & mm cheese sauce on an artisan hoagie roll severed with hot pepper relish

## dAzEd & Confused 12.<sup>50</sup>

Marsala wine roasted portobello, beer-soaked onions, fresh spinach, roasted red peppers & goat cheese.

## sAuCy

## chIc 12.50

pick your sauce!!!

Buttermilk dipped & fried.  
Organic chicken breast on a brioche





All beef, hand formed & perfectly seasoned, w/ lettuce, tomato, spiced pickles.

choice of side

add a fried egg \$2

make it a

**mOnsTer** \$5

(Double patties & cheese)

**jaMMin** Out  
\$12.<sup>50</sup>

House made tomato jam, bacon aioli, beer-soaked onions & smoke Gouda on an onion poppy roll.



# Side's

For bAd 

## buRGers

## & saMMies

- 111 0 - Kettle chips
- 111 2 - fries - mm salad
- 111 2- Caesar
- 111 2- BROCCOLI
- 111 2 - asparagus
- 111 3 - 😊 signature mac
- 111 3 - PARMESAN TRUFFLE
- 111 3 - Old bay fries w/ mm Cheese sauce
- 111 3 - Southern Baked Beans
- 111 3 - Broccoli w/ mm Cheese sauce
- 111 4 - loaded spud



# the Gaucha

12.50

Pepper Jack, house smoked  
maple bacon & onion rings  
topped w/ chipotle BBQ.



## meRica 11.50

American, raw onions on brioche

## eL jeF'e 12.25

Fried jalapeños, pepper jack  
cheese, chimichurri, fresh  
avocado & house made black  
bean salsa

### MM SMASH 🤪

MM SMASH BURGER 8.50  
AMERICAN, PICKLES, ONIONS, LETTUCE & MM-SAUCE  
SUBSTITUE FOR OUR MM CHICKEN FOR \$1 MORE

TRUFFLED SMASH 9.50  
TRUFFLED BUTTON MUSHROOM, & ALPINE SWISS LETTUCE,  
AIP & BEE CALIF



# deSSerts



dEEP frIED  
broWnies 7

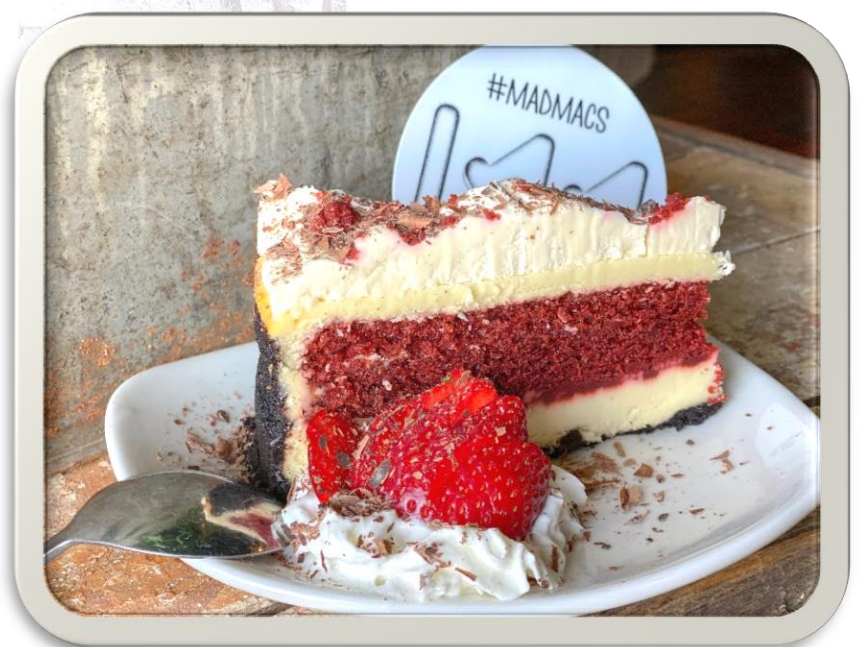
salted caramel!!! Add ice  
cream \$2



aPPle pie a la  
moDE 8

HOT apple pie layered w/ Vilella  
ice cream, topped with caramel,  
apple crumb.

blUebeRRy  
cobbler  
cheeSEcake 7.50  
w/ chocolate shavings & whipped  
cream



rED vELvET

cheeSEcake 7.50

w/ chocolate shavings & whipped  
cream





# dEconStrUcted

## doNuTs \$7

Hot right out of the fryer donut holes chocolate and vanilla dusted with  
sugar accompanied with  
3 dippers chocolate sauce, rainbow jimmies, and raspberry melba.  
add ice cream for \$2!!

